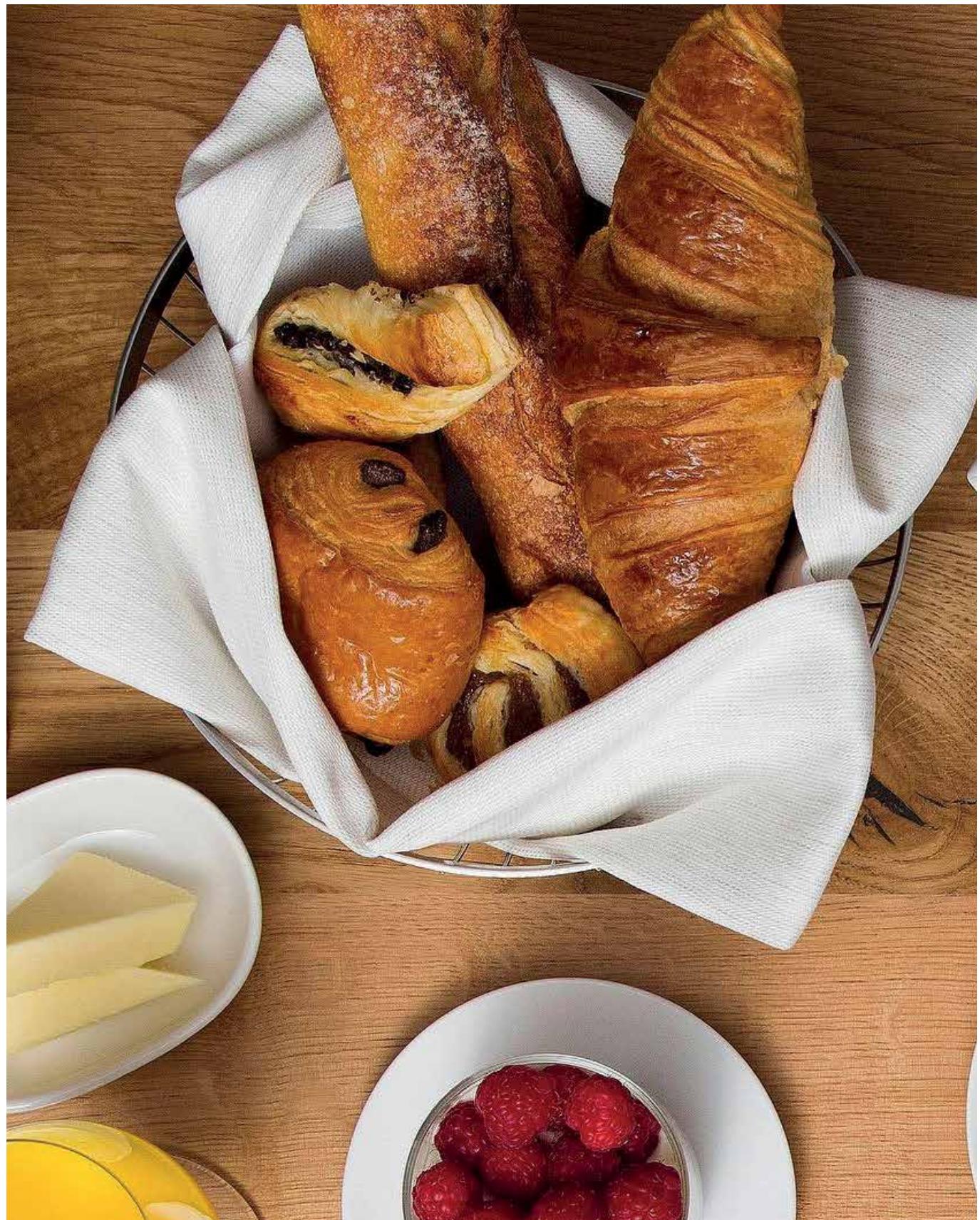




INTERCONTINENTAL.
JOHANNESBURG O.R. TAMBO AIRPORT



ROOM SERVICE MENU

February 2026

Dear Guest

Welcome to our world of In-Room Dining.

We understand that when you order in-room dining you want fresh food, expertly cooked, beautifully presented and delivered in good time. Our extensive menu covers a wide range of dishes to suit all tastes and appetites prepared from the freshest ingredients and all dishes are made specifically to order, ensuring your meal arrives perfectly.

Please read on for our Chef's selections for breakfast, lunch, dinner, overnight meals and snack options. If the item you would like does not appear on the menu, please ask and we will be delighted to create something tailored to your preference. Wherever possible local food suppliers receive preferential treatment based on sustainability and eco-friendly practices.

When you have made your choice, please press the Room Service button on your telephone to place your order. We welcome enquiries from guests who wish to know whether any meals contain particular ingredients or allergens. If you have a food allergy or intolerance, please inform your server upon placing your order.

BREAKFAST

Full Breakfast
Continental
A la carte

ALL DAY DINING

Soups and Salads
Sandwiches, Burgers
Specialities
Dessert

CHILDREN MENU

LATE NIGHT MENU

BEVERAGES

Wines
Champagnes & Sparkling Wines
Soft Drinks
Hot Beverages

08/2025

Our breakfast is available from 05H30 - 11H00. For earlier breakfast options and to ensure prompt delivery, please complete the breakfast door hanger with your order before 02h00 and place on the outside of the door, on the door handle. Diabetic jam available on request.

All our prices include VAT at the prevailing rate.

We trust your dining experience will be a pleasant one.
Bon appétit!



February 2026

FULL ENGLISH BREAKFAST 340

Continental breakfast and your choice of one egg dish served from the hot A la carte breakfast menu

CONTINENTAL BREAKFAST 285

The below items are all included in the continental breakfast. We have also priced the items individually for your convenience should you wish to not have the full continental breakfast

COLD FRESHLY PRESSED MORNING BEVERAGES

Orange, grapefruit	40
Veggie juice	40
Fruit smoothie	40
Guava, mango, apple, fruit cocktail	50

HOT MORNING BEVERAGES

Fresh filter coffee	50
Decaffeinated coffee	65
Hot chocolate	50
Chamomile Green, Ceylon, Rooibos, English Breakfast, Earl Grey	50
Full cream, low fat, skimmed, soya bean, almond and oat milk served hot or cold	

YOGHURTS 60

Fruit yoghurt, Artisan flavoured low fat or Bulgarian

CHEESE PLATE 120

A selection of four local cheeses; mature cheddar, blue rock, camembert, brie cheese, dried fruit and crackers

FRUIT PLATE 100

Three types of sliced seasonal fruit served with ginger and passionfruit syrup

CEREAL, MUESLI OR PORRIDGE 70

All bran, corn flakes, coco pops, warm oat meal porridge, bircher or toasted muesli
Full cream, low fat, skimmed, soya bean, almond and oat milk served hot or cold

BAKERS BASKET 140

Croissant, two types of Danishes
Blueberry, lemon poppy seed or health muffin, Served with home crafted preserves, salted butter or margarine

CHARCUTERIE 150

Selection of smoked and cured meats
Smoked chicken, beef pastrami, parma ham, salami, relish and mustard

SMOKED SALMON PLATE 150

Smoked salmon lemon, capers, pickled red onion

BREADS

White	75
Brown	75
Gluten Free	75
Rye	75
Whole Wheat	75
Ciabatta	75
Baguette	75

Served toasted or plain

Accompanied by salted butter or margarine and local preserves

HOT A LA CARTE BREAKFAST**EGG FLORENTINE** 120

Toasted English muffin, spinach, poached egg, topped with hollandaise

EGGS BENEDICT 240

Toasted English muffin, Parma ham, poached egg, wild rocket topped with hollandaise

SOUTH AFRICAN EGGS BENEDICT 190

Toasted English muffin, boerewors pinwheel, poached eggs, chakalaka style baked beans, topped with hollandaise

VEGAN BENEDICT 165

Beetroot English muffin, Baba Ghanoush, grilled zucchini, avocado, sesame seeds, artichoke, cayenne pepper and hollandaise

SMOKED SALMON BENEDICT 200

Whole wheat toast, cream cheese, crisp rocket, poached eggs, smoked salmon, topped with peppered hollandaise

AMERICAN BREAKFAST (24HR) 270

2 eggs cooked any style with bacon, tomato, mushroom, hash brown potato, sausage and flapjacks
Egg style: Scrambled, Fried, Boiled, Poached, Omelette or Frittata

QUILLS SHAKSHOUKA 200

Sheba sauce cooked with two soft boiled eggs

Lamb	300
Beef	240
Venison	260
Chicken	220
Prawns	320

EARLY MORNING OMELETTE (24HR) ① ② ③ 185
3 egg fluffy omelette with toasted or plain white or brown bread, selection of local preserves

Choose from the below fillings to tailor make your omelette:

- Ham ④
- Tomato ⑤
- Mushroom ⑥
- Bacon ④
- Onion ⑤
- Cheese ⑥

Egg white omelette available on request

VEGAN BREAKFAST ④ ⑤ 195
Fried plantain, avocado, chia seeds, scrambled tofu, hummus, panko asparagus, kale and sautéed mushrooms

HEALTHY BREAKFAST ① ④ ③ 240
Whole wheat toast, hummus, avocado, poached eggs, sautéed tomatoes on the vine

SOUTH AFRICAN BREAKFAST GRILL ① ④ 250
Poached eggs, boerewors pinwheel, beef fillet, served on a bed of chakalaka style baked beans and fried spinach

SOUTH AFRICAN SCRAMBLED WRAP ④ ⑤ 175
Springbok biltong cooked with scrambled eggs served in a wrap with rocket, tomato and avocado

WARM PANCAKES ① ② 120
Pancakes, cream cheese, mixed berries, grilled banana, cinnamon sugar, flavoured maple syrup, compote (Vegan option available)

FLAPJACKS ③ ④ ① ③ 120
Flapjacks, crispy bacon, flavoured maple syrup, grilled banana, icing sugar, cinnamon sugar, whipped cream, (Vegan option available)

WAFFLES ① ② ③ 130
Freshly baked waffles, mixed berries, grilled banana, Chantilly cream, syrup, compote (Vegan option available)

FRENCH TOAST ① ② ③ 135
Egg soaked fried bread, mixed berries, grilled banana, cinnamon sugar, maple syrup, cream, compote

Compote: berry, tomato or mixed fruit

SIDES

Bacon ④	80
Tomato ④ ⑤	50
Mushrooms ④ ⑤	55
Hash Brown Potato	60
Lamb Sausage	65
Chicken Sausage	60
Beef Sausage ④	60
Pork Sausage ④	60
Vegan Sausage ④	65
Baked Beans	50
Chakalaka	50
Braised Spinach	55
French Fries	55
Scrambled Eggs ①	55
Poached Eggs ①	55
Boiled Eggs ①	55



APPETIZERS**SOUP**

Served with freshly baked bread

Soup du Jour	① ② ③ ④	90
Butternut Orange Soup	③ ④	100

SALADS / STARTERS

All salads are served cold

	APP	ENTREES	
GREEN SALAD ① ②	110	140	
Fresh garden leaves, baby carrots, Danish feta cheese, pickled baby corn, red onion, bell peppers, avocado (seasonal) with balsamic vinaigrette			

CAESAR SALAD ① ② ③ ④ ⑤	110	140
Cos lettuce, bacon, anchovies, croutons and Grana Padano served with a crumbed deep fried poached egg and a Caesar dressing		

BEETROOT SALAD ② ③ ④ ⑤	165
Micro greens, assorted beetroot, fried chickpeas, barley, pickled carrot and parsnip ribbons, halloumi cheese, avocado puree finished with a whole grain vinaigrette	

PERI-PERI CHICKEN LIVERS ③	110
Grilled peri-peri livers finished in a tomato and chilli sauce served with fresh steamed bread rolls	

SEAFOOD RISOTTO ④ ⑤	220
Seafood cooked with a tomato bisque creamy risotto	

TRUFFLE MUSHROOM RISOTTO ① ④	165
Topped with wild mushrooms and finished off with truffle dust	



Patrons with food allergies are encouraged to notify management for additional information and dietary requirements, as some ingredients may cause allergic reactions

FLEXIBLE DINING

Tasty, versatile & nutritionally balanced dishes, available all day, everyday.

**ANYTIME PLATE ② ③ ④ ⑤**

180

Artichoke, Black Mushroom and Avocado
Tossed baby kale with corn salsa and poached quail egg

**NOURISH BOWL****CRUNCH SALAD ② ③ ④ ⑤**

200

Made with quinoa tabbouleh, pomegranate seed, avocado, asparagus, tempura enoki, toasted almonds and healthy vegetables (red cabbage, carrots, bell peppers and radish)

Add a protein:

Chicken	230
Prawn ④	300

LIGHT MEALS

All our burgers and sandwiches are served with your choice of french fries or a mixed garden salad

CHICKEN OR BEEF BURGER 280
200g Signature beef patty or chicken breast set upon rocket, dill cucumber and tomato relish, topped with house cheddar cheese

GOURMET BOEREWORS ROLL 280
Traditional South African sausage, chakalaka, basil pesto mayonnaise

SANDWICHES

All sandwiches are served with your choice of french fries or a mixed garden side salad
Available plain or toasted on white, whole-wheat, rye, brown, baguette and gluten free bread or a wrap

Club sandwich 250
Bacon, egg, grilled chicken, cheddar cheese, tomato, lettuce and onion

Classic roasted chicken and mayonnaise 200

Lemon peppered tuna mayonnaise 195

Bacon, fried egg and cheddar cheese 180

Mozzarella and cheddar cheese, plum tomatoes and basil pesto 170

PASTAS

Choice of Penne, Linguine or Spaghetti
(Gluten free on request)

BEEF BOLOGNESE 195
Beef mince cooked in a tomato & red wine sauce topped with parmesan

CREAMY CHICKEN AND MUSHROOM 180
Chicken strips, bacon, forest mushrooms, creamy alfredo sauce topped with crispy bacon and parmesan

VEGAN PULLED JACKFRUIT AND MUSHROOM 200
Assorted mushrooms with pulled jackfruit cooked in a soy milk creamy sauce with a mushroom pasta topped with vegan parmesan

SPECIALITIES

VEGETABLE STIR-FRY 150

Wok fried vegetables accompanied by sesame noodles, chilli, honey and soy sauce dressing

QUILLS STEAK POKE BOWL 170
Edemame beans, spicy seared beef fillet in sesame seeds, coconut rice, radishes, cucumber, pickled garlic, spring onions, pickled carrot ribbons

STEAK, EGG AND CHIPS 410
200g fillet of beef, poached egg and fries

LAMB SHANK 420
Slow cooked lamb shank set upon potato mash and roasted vegetables, finished with merlot jus (cooking time 30 min)

QUILLS CHICKEN CURRY 200
Tandoori marinated chicken, cooked in a tomato and coconut cream curry sauce, served with basmati rice and traditional condiments

POTATO AND SPINACH CURRY 180
Potato, spinach, mushroom and lentil cooked in a rich tomato curry sauce accompanied by steamed basmati rice and traditional condiments

GRILLS

Please choose two sides and one sauce
(Please note well done meat takes 35 to 40 minutes)

Line fish of the day	360
6 Tiger prawns	420
300g Grilled lamb cutlets	480
300g Beef rib-eye	480
300g Beef fillet	400
Deboned chicken thighs spicy or herbed	230

SIDES

Rosemary and sea salt potato wedges	55
Sweet potato fries	55
French fries	65
Mash potato	55
Savoury rice	55
Steamed basmati rice	55
Creamy pap	50
Sautéed mushrooms with thyme	70
Mixed seasonal vegetables	60
Side green salad	55
Creamed spinach	60



SAUCES / RELISH

Forest mushrooms	45
Creamy pepper	45
Garlic cream	40
Red wine jus	40
Lemon butter	45
Peri-peri relish	40
Chakalaka	45
Tomato relish	45

DESSERT SELECTION

MALVA PUDDING	100
Served with a rum infused crème anglaise and a honeycomb ice cream	
CHOCOLATE TORTE	120
Flourless chocolate torte, served with a salted peanut butter mousse, passion fruit coulis, crystalized peanut crumble and vanilla ice cream	
SEASONAL SLICED FRUIT	110
Fruit platter served with fruit sorbet	
TRIO OF ICE CREAM OF THE DAY	90
Enquire with your waiter what flavours are on offer today	
PEACHES AND CREAM CHEESE CAKE	130
Peach and cream cheese cake, granola crumb, grilled peaches, tart raspberries, macerated in peach schnapps	
CHEESE PLATTER	200
Assorted South African artisan cheeses, accompanied with salted crackers, nuts, preserves and dried fruit	
CAKE OF THE DAY	145
Enquire with your waiter what flavours are on offer today	



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SMALL PLATES

SMILEY TOMATO SOUP

A bowlful of hot, hearty tomato soup, cooked with the reddest plum tomatoes and topped off with a dollop of fresh cream

75

CRUNCH VEGGIES AND HUMMUS DIP

Edemame beans/spicy seared beef fillet in sesame seeds, coconut rice, radishes, cucumber, pickled garlic, spring onions, pickled carrot ribbons

90

BROCCOLI SWEET CORN FRITTERS

A crispy, fluffy fritter filled with broccoli, sweet corn and a little bit of melted cheese.

80

BIG PLATES

WOK & ROLL PAD THAI

110

Stir-fried rice noodles, vegetables and prawns twisted and turned in a hot wok. We serve it with peanuts for sprinkling and lime for squeezing.

HAPPY TOMATO RISOTTO

90

Say ciao to this Italian Risotto made with fresh basil and Parmesan cheese. Did you know in Venice risotto is often served as a traditional festive meal?

CHINESE FRIED RICE WITH CHICKEN

100

A tender chicken breast cooked with honey, soy sauce and garlic. The dish comes with soft, fragrant rice stir-fried with peas and sweet corn.

PENNE PASTA WITH RED - RED SAUCE

90

This classic pasta dish includes three of the foods Italy is most famous for pasta, tomatoes and Parmesan cheese.

KRISPIE FISH FINGERS

125

Golden fish fingers coated with crushed rice krispies served with healthy cherry tomatoes, fresh cucumber and carrot sticks.

YUMMY MINI BEEF BURGERS

110

Two perfectly grilled homemade mini beef burgers, served with a fresh salad. Legend has it that the birthplace of the 'Burger' is Athens, Texas in the USA.

SIDES

SCRUMMY POTATO & PUMPKIN MASH

50

Potato and pumpkin mashed together for you to shape anyway you like. Did you know the largest pumpkin on record is bigger than a baby elephant?

A - MAIZE - ING CORN - ON - THE - COB

45

Interestingly there is always an even number of ears on a cob of corn. Corn is also grown on every continent in the world except Antarctica.

HOMEMADE FRENCH FRIES

55

These golden homemade French fries are parboiled before frying, to make them a healthier side serving.

DESSERT

VERY BERRY YOGHURT ICE CREAM

80

Say this five times as fast as you can, "I would like a very berry dairy dessert!"

ICED WATERMELON POPSLICES

60

Stay cool and fresh with this slurpable sweet dessert.

Did you know that you can find square-shaped watermelons in Japan?

CHOCOLATE BROWNIE ICE CREAM SUNDAE

100

A do it yourself chocolate brownie topped with classic vanilla ice cream and served with fresh fruits and sprinkles.

DRINKS

Apple juice

35

Orange juice

35

Strawberry & banana smoothie

60

Tropical smoothie

45

Milk

35

Water

30



SOUP DU JOUR	90
Served with freshly baked bread	
CAESAR SALAD	110
Cos lettuce, bacon, anchovies, croutons, Grana Padano served with a crumbed deep fried poached egg and Caesar dressing	
GREEN SALAD	110
Fresh garden leaves, baby carrots, Danish feta cheese, pickled baby corn, red onion, bell peppers, avocado (seasonal) and balsamic vinaigrette	
EARLY MORNING OMELETTE	180
(Egg white omelette is available on request) 3 egg fluffy omelette served with white or brown bread, toasted or plain, and a selection of local preserves	
Choose from the below fillings to tailor make your omelette:	
• Ham	
• Tomato	
• Mushroom	
• Bacon	
• Onion	
• Cheese	
• Chakalaka	
• Beef biltong	
AMERICAN BREAKFAST	250
2 eggs cooked any style with bacon, tomato, mushrooms, hash brown potato, sausage and flapjacks Egg style: Scrambled, Fried, Boiled, Poached, Omelette or Frittata	
BAKERS BASKET	130
Croissant, Danishes, one blueberry, lemon poppy seed or health muffin, home crafted preserves, salted butter or margarine	
FRENCH TOAST	130
Egg soaked fried bread, served with a grilled banana, mixed berries, cinnamon sugar, maple flavoured syrup, cream and compote	
WAFFLES	130
Freshly baked waffles, mixed berries, grilled banana, Chantilly cream, syrup, compote (Vegan option available)	
APPETIZER	
PERI-PERI CHICKEN LIVERS	110
Grilled peri-peri livers finished in a tomato and chilli sauce, served with freshly baked bread rolls	

TRUFFLE MUSHROOM RISOTTO	165
Topped with wild mushrooms and finished off with truffle dust	

BURGERS AND SPECIALITY SANDWICHES

All our burgers and sandwiches are served with your choice of french fries or a mixed garden salad

CHICKEN OR BEEF BURGER	280
200g Signature beef patty or chicken breast set upon rocket, dill cucumber, house cheddar cheese, wholegrain mustard mayonnaise and tomato relish	

CLUB SANDWICH	250
Bacon, egg, grilled chicken, cheddar cheese, tomato, lettuce and onion	

GOURMET BOEREWORS ROLL	280
Traditional South African sausage, nestled in a freshly baked bread roll with cumin and coriander scented tomato and onion relish, finished with a basil pesto mayonnaise	

SANDWICHES

Half portion sandwiches served with your choice of french fries or a side salad. Available plain or toasted on white, whole-wheat, rye, brown and gluten free bread or a wrap

Classic roasted chicken and mayonnaise	95
Lemon peppered tuna mayonnaise	95

PASTAS

Choice of Penne, Linguine or Spaghetti (Gluten free on request)

BEEF BOLOGNESE	195
Beef mince cooked in a tomato & red wine sauce	

SPECIALITIES

VEGAN CHICKEN STRIPS	180
Truffles and forest mushrooms in an almond milk cream sauce topped with vegan mozzarella	

STEAK, EGGS AND CHIPS	410
200g fillet of beef, poached egg, fries	

LAMB SHANK	420
Slow cooked lamb shank set upon potato mash and roasted vegetables, finished with merlot jus (cooking time 30 min)	

VEGETABLE STIR FRY	150
Wok fried vegetables accompanied by noodles sesame, chilli, honey and soy sauce dressing	

LATE NIGHT MENU
Served between 23:00 to 06:00

DESSERT SELECTION

MALVA PUDDING    100

Served with a rum infused crème anglaise and honeycomb ice cream

CHOCOLATE TORTE   120

Flourless chocolate torte, served with a salted peanut butter mousse, passion fruit coulis, crystalized peanut crumble and vanilla ice cream

SEASONAL SLICED FRUIT  110

Fruit platter served with fruit sorbet



NON ALCOHOLIC BEVERAGES

HOT BEVERAGES

Pot of Filter Coffee	50
Pot of Decaffeinated Filter Coffee	50
Cappuccino	50
Café Latte	55
Hot Chocolate	55
Tea Selection - Ceylon, Rooibos, English Breakfast, Earl Grey, Green Chamomile	50

SOFT DRINKS

Coke	34
Coke Lite	34
Fanta Orange	34
Ice Tea	34
Soda Water, Lemonade, Ginger Ale	34
Tonic Water, Pink Tonic	30

JUICE

Guava	40
Mango	40
Apple	40
Fruit cocktail	40
Veggie juice - Freshly Pressed	80
Grape fruit - Freshly Pressed	45
Orange juice - Freshly Pressed	45

BLENDED DRINKS

Fruit Smoothie	60
Milkshake - Strawberry or Vanilla	40
Iced Coffee	55
Blended Chocolate Milk	

ALCOHOLIC BEVERAGES

BEERS

Heineken	46
Peroni	50
Castle Lager	40
Castle Light	40

WINES

GLASS BOTTLE

HOUSE WHITE WINES

Warwick First Lady Chardonnay	85	300
Diemersdal Estate Sauvignon Blanc	90	320
Ken Forrester Vineyards Petit Chenin Blanc	90	300
Haute Cabriere Chardonnay Pinot Noir	110	400

HOUSE RED WINE

Bosman Generations 8 Merlot	115	420
Leeuwenkuil Shiraz	120	460
Creation Pinot Noir	200	750
Tokara Cabernet Sauvignon	115	420
Ken Forrester Petit Pinotage	95	340

SPARKLING WINE

Laborie Brut	95	450
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